4-COURSE PAIRING DINNER

Savor the Flavors
OF BONEFISH GRILL

— CRAFTED FROM QUALITY INGREDIENTS & DELIVERED WITH EXCEPTIONAL SERVICE —

We're proud to invite you to a four-course communal dining experience featuring chef-curated selections from our new, enhanced menu. Each course is paired with a perfect wine from **Duckhorn Vineyards**, **Josh Cellars** and **Meiomi**, plus a delightfully delicious hand-shaken mini-martini to finish the evening off.

Please join us for this exclusive event and be among the first to savor our latest creations.

THURSDAY, APRIL 24, 2025 | **6:30PM** | **$60 PER PERSON***

BONEFISH GRILL®

reserve your seat now →

CHOOSE YOUR LOCATION
CLICK **EVENT RSVP**

*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

HOUSE SALAD
Chef-crafted citrus-herb vinaigrette, romaine, spring mix, hearts of palm, Kalamata olives, tomatoes, and pepitas.

DECOY BY DUCKHORN SAUVIGNON BLANC
This refreshing and well-rounded wine lifts the flavors of the salad, creating a crisp, clean, delightful pairing.

course 2

SAUCY SHRIMP
A Bonefish favorite! Sautéed shrimp (imported, farm-raised) with sun-dried tomatoes, Kalamata olives, a velvety lime-tomato garlic sauce, topped with feta and served with warm bread.

JOSH SEASWEPT WHITE BLEND
This wine's crisp profile enhances the citrus and garlic elements of the Saucy Shrimp, perfectly balancing the delicious flavors.

course 3

BOURBON GLAZED SALMON*
Wood-grilled salmon (imported, farm-raised), sweet & spicy glaze, with roasted new potatoes and green beans sautéed with mushrooms and bacon jam.

MEIOMI PINOT NOIR
The fruit forward style of this wine balances the sweet, smoky, and savory flavors of the bourbon glazed salmon.

course 4

DRUNKEN COCONUT PIE
Sweet coconut pie with chef-crafted Myers's Rum sauce, topped with fresh whipped cream.

KEY LIME MARTINI
Hand-shaken Stoli Vanilla vodka, Malibu Coconut rum, lime, and coconut, topped with a sweet cold foam, this martini's citrus & coconut flavors cut through the richness of the pie, complementing its tropical sweetness.